

Belgian Laces



Three Towers of Ghent -

<http://allserv.rug.ac.be/~sdconinc/Uniqwa/introduction/Gent.htm>

BELGIAN LACES

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Official Quarterly Bulletin of
THE BELGIAN RESEARCHERS
Belgian American Heritage Association
Founded in 1976

Our principal objective is:

Keep the Belgian Heritage alive in our hearts and in the hearts of our posterity

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La Grande, November 1993

Dear Members, Well, the best laid plans of men and mice our September trip to Belgium did not materialize! Due to unforeseen circumstances and complications, we had to call it off. We regretted most, not to be able to meet our member-researchers in Belgium! It will have to wait for another time. Sorry! - Everything is fine again, and we are ready to take the road, this time to Chicago, to spend Thanksgiving with our grandchildren there. We take advantage of being so close to take two days and visit our friends in Green Bay. If all goes as planned (if American Airlines does not strike by then!), we should be in Green Bay November 19 and 20. We hope to visit the Belgian Center there and maybe meet some of you??? MaryAnn Defnet who has graciously offered us her hospitality, will know when we will be where. We are looking forward to finally have a chance to meet MaryAnn, who so faithfully contributes to Belgian Laces. You can reach us in Chicago at (708) 965 3260 until November 30.

Here at the office we received numerous comments and signs of appreciation for the words we wrote at the occasion of the untimely death of King Baudouin I. Thank you all, we very much value your comments. We now have a good picture of the late King Baudouin, but are still waiting for a picture of King Albert II and Queen Paola. We have asked the Consulate General in Los Angeles for help, but we would not refuse pictures from other sources. As soon as we are in the possession of a clear, reproducible picture, we will publish both in the newsletter!

You must all have enjoyed a great summer, with all kinds of different activities, putting your genealogical research on the back-burner... we only received two queries to publish in this newsletter. We hope the coming winter months will get you on the "Family Track" again.

Another year comes to an end. My first year as editor of the newsletter. I have enjoyed the more personal contacts with the members and hope to continue the trend of member contributions! But ... I'm running into space problems with the passenger lists... we have pages and pages of them. If we continue to dedicate two pages per issue to those lists, it will take years before we have them all published. I need your input on two important matters : First: re. Passenger lists: we could publish a compilation of the passenger lists, and offer them for sale at a modest price, or we could make partial lists available upon request to members, who would only want the years they are researching (for this service there would have to be reasonable postage and handling charges). Please, let me know what you would recommend!

Second: Quarterly in general: we want to keep the quarterly interesting and stimulating to all. On the back inside cover of this issue, we publish a "Membership Survey". Besides biographical questions, which give us a better idea of the background of our membership, and would guide us in the selection of articles and information, there are some questions regarding Belgian Laces proper. May we urge you to return this survey at your earliest convenience. We would like to publish the results in our next issue (February 1994).

May I remind you that this is the end of your membership year again, and to please, mail your renewal promptly, in order to assure the funds for the next issue of your newsletter!

Pierre joins me in wishing you all a wonderful Holiday season with family and friends, good health to all and the fulfillment of your dearest wishes.

Zalig Kerstfeest - Joyeux Noel - Frohe Weihnachten - Merry Christmas
Happy New Year - Gutes Neues Jahr - Bonne Annee - Gelukkig Nieuw Jaar

Leen & Pierre

Cover picture: G(H)ENT - The Three Towers:

St. Nikolaas (13th century); Belfort (14th cent.); St. Baafs Cathedral (12-16th cent.).

G(h)ent is the capital of the province of East Flanders in northwestern Belgium . The population is around 300,000. Its location at the junction of the Scheldt and Leie (Lys) rivers made it from early on an important trading center. Although situated quite inland, it remains Belgium's second largest port after Antwerpen.

Called the "City of Flowers" because of its many nurseries and its stupendous April flower festival : The Floralien , held every five years; the next one 1995. G(h)ent is also known for its textiles. Other industries include oil refining and the manufacture of steel, chemical dyes and paper.

G(h)ent is a major tourist center; attractions include the Castle of the Counts of Flanders, a feudal fortress begun in 1180; the medieval Belfry ; the Town Hall made up of two distinct portions: the north front is a rich example of Flamboyant Gothic (1518-60), while the east facade is a beautiful example of Flemish Renaissance (1595-1622); the scenic quays along the river and canals, with merchant houses dating mainly from the 17th and 18th centuries. Among the city's many art masterpieces is the Adoration of the Holy Lamb (1432), the famous altarpiece by Hubert and Jan Van Eyck.

G(h)ent's weaving industry was prominent by the 13th century and influenced its politics for years. The strong middle class retained a degree of independence despite the nominal rule of the counts of Flanders and the dukes of Burgundy. The city pursued an independent policy under the leadership of the van Artevelde family during the Hundred Year's War and resisted the Habsburg's rule during the 16th century. Its economy later declined but was revived when the region was occupied by the French Revolutionary armies. Europe's first cotton spinning mill was built there in 1800, and the cotton textile manufacture soon replaced the making of wool cloth as the dominant industry.

Erasmus, the great Humanist said it best: / do not think that in all Christendom there is a city that compares with G(h)ent in majesty and might.

BELGIAN GLEANINGS

Belgium has one government employee for every 12.7 citizens of Belgium. This is about the same ratio as in the United States where it is one government employee for every 12.5 Americans.

Yes, it is possible to challenge **McDonald's supremacy** of the fast food market in Belgium.

McDonald's is finding that the local competition may be more than it can handle The Belgian Fast Food chain, Quick, is becoming number one in Belgium (much to the dismay of McDonald's) and is now looking to take on the rest of Europe!

With 219 outlets in Belgium, Luxembourg and France, and with 1992 revenues of \$370 million, Quick currently is the third-largest fast food chain in Europe, behind McDonald's and Burger King. Quick recently stated it is hoping to double sales by the year 2000 and increase its profits annually by 20%.

Europe Magazine reports that the traditional French and Italian designers are getting a run for their money from unexpected corners: up-and-coming German and Belgian designers are making their pitch for the top. In particular two Belgian designers Martin Mergeila and Ann Demeulemeester, have grabbed the attention of the fashion world. Both are part of a group called The Antwerp Six (they all studied at the Antwerp Royal Academy of Arts), who took their collections to London in 1984 and started clawing up their way to the top from there on.

Word has it that these two could well dominate the fashions of the nineties like the Japanese did in the eighties.

Signs of the times: there are daily arrivals of refugees from numerous areas in the world landing at the Brussels airport. These refugees hope and try to stay in Belgium. A new phenomenon has developed lately: the last few months saw the arrival of unaccompanied children. The government is at a loss as to what to do with these children. Over 100 of them have already arrived in this manner.

Statistics show that Flemings consume an average of 20 kg (44 pounds ...) of chocolate per head per year. The Belgian chocolate industry is already more than a hundred years old and enjoys worldwide renown. It was in fact Jean Neuhaus of Brussels, who created and perfected filled chocolates or Belgian Pralines. Neuhaus' example was followed by many other makers of chocolate.

(Gazette van Detroit)

(Wisconsin Corner cont. from page 67)

Gentinnés

LEFEVRE, Leopold, Sr, born 1818 Gentinnés; his wife PAQUET Anne, born 1816 St Gery; their children: Leopold Jr, Henriette and Edouard; left 1 February 1856.

LEFEVRE, Jean-Baptiste, born 1831 Gentinnés; his wife LEFEVRE Henriette, born 1830 Gentinnés; their children: Urbain and Edouard Jean-Baptiste; left 1856.

LEFEVRE, Nicolas, born 1786 Gentinnés, widower; his children Jean-Baptiste, Julie and Louis; left 1 February 1856.

WILLARD, Desire, born 1819 Marbais; his wife LEFEVRE Julie, born 1823 Gentinnés; their son Gustave, left 1856.

NOTE: Some registers from these and nearby communities were destroyed; thus some emigrants may be missing from these lists.

HOLIDAY GREETINGS and Happy Hunting to all the network of BELGIAN RESEARCHERS in the United States and Belgium.
JOYEUX NOEL et BONNE ANNEE ! from Mary Ann Defnet

The first half of Antwerpen '93 is behind us and the initial results are making themselves felt. The image of the city has highly improved both at home and abroad. The Cultural Capital has scored a success.

After a festive summer, Antwerpen '93 will continue unabated until the closing event in December. After that Antwerpen will pass on the title of European Cultural Capital to Lisbon, Portugal Anyone who has not yet sampled this broad-concept arts project, still has ample opportunity. Besides the exhibits announced in Belgian Laces 93.3, a new project is underway since the end of September: The Face of the Spirits. Masks from Zaire More than a hundred magnificent masks are displayed many of which will be exhibited for the first time. At the Ethnographic Museum until December 31.

(from Flanders , Mag. of the Flemish Comm.)

The Rubens Exhibit. Under the title : Rubens was an artist, scholar, diplomat - and a lover of Life - An exhibit at Boston's Museum of Fine Arts shows that this Flemish genius truly lived in the right place at the right time, Henry Adams writes a long, very interesting and richly illustrated article in the October '93 issue of The Smithsonian, about Rubens' life and artistic endeavors. He claims that of all the great European Old Masters, Rubens has always been the most difficult and puzzling for Americans. Rubens liked to depict well-rounded ladies, (Ernest Hemingway called them "fleshy nudes") and lavishly dressed gentlemen. Adams feels that the confusion stems from the fact that, historically, Americans have been uncomfortable with nudes, and "admired women who are skinny and twig like, rather than abundant and mature"! The exhibit will remain at the Boston Museum of Fine Arts until January 2, 1994. From there it goes to Toledo, Ohio, where it opens February 4 at the Museum of Arts, and where it will be open to the public until April 24. Don't miss this major survey of Flemish Baroque painting!

Cycling: Belgian professional Etienne De Wilde celebrated his first world title at the age of 35 , when he won the men's points race on the final day of competition at the World Cycling Championships. De Wilde, a former Belgian champion on the road and twice a Tour de France stage winner, was one of six riders who lapped the field with 69 of the 160 laps to go. He finished nine points clear of silver medallist Eric Magnin of France, with the bronze going to Vasili lakoviev of the Ukraine. (Medina County Gazette: 8.23/93 - submitted by our member Dick Lombard)



KING ALBERT II of BELGIUM
And
QUEEN PAOLA

His Majesty Albert Felix Humbert Theodore Christian Eugene Marie, 6th King of Belgium, was born in Brussels on 6 June 1934; the grandson of King Albert I and Queen Elisabeth, Princess of Bavaria; the son of King Leopold III and Queen Astrid, Princess of Sweden; the younger brother of the late King Baudouin I.

King Albert married Donna Paula di Calabria on 2 July 1959. Queen Paola was born to the Italian princian family Ruffo di Calabria in Forti di Parma, Italy, 11 September, 1937.

They have two sons : Prince Philippe (b 15 Apr 60) and Prince Laurent (b 19 Oct 63) and a daughter Princess Astrid, (b 5 June 62) who married the Austrian Archduke Lorenz-Este in 1984.

In keeping with the Belgian Constitution, the crown prince is automatically member of the Senate. As such Prince Albert has always been involved in matters of the Belgian government, specializing in foreign relations and foreign trade. Foreign trade is of utmost importance for Belgium, because of its lack of natural resources, which makes it dependent upon its production industry and export of finished products. Since his nomination as president of the Belgian Office of Foreign Trade in 1982, Prince Albert has actively and successfully participated in numerous trade missions in all five continents.

In 1984, Belgium established the Prince Albert Foundation , for the training of specialists in international trade relations in honor of the brother of King Baudouin, who had dedicated 25 years of uninterrupted service to promote Belgian's international trade. The foundation offers post graduate scholarships to young graduates or executives of Belgian nationality , selected by a jury, to spend internships of several months in Belgian enterprises established outside of Western Europe.

Princess Paola's activities include first of all her family, her children and grandchildren. A lover of flowers and trees, she personally overlooked the landscaping of the palace grounds. She is interested in Arts and Crafts, the traditional art forms as well as the modern. Her heart goes out to the disadvantaged children in Belgium and around the world and she contributes actively to several national and international organizations which help disadvantaged children. In Belgium, she established two organizations :

Institution Princess Paula for Disadvantaged Children and Youth and The Princess Paula Cradles for Help to Needy Children.

The Belgian Researchers wish the Belgian Royal family a happy and successful reign.

After all this official information I would like to share an anecdote with you that was sent to us by our Belgian relatives and which typifies our new King : when Albert II came to the government after those fatal days in early August, he declared that he wanted to make no changes in the make-up of the cabinet as well as of the palace staff. This included of course the secret service and the royal body guards. Well, Albert II and his sons love to ride motorcycle. So, rumor has it, that the secret service and the body guards had to learn to ride bikes in a hurry, so that they would be able to keep up with their King!

MAY 1940

by Micheline Gaudette

Guillaume MASSARD my father, passed away January 4, 1993. My sister and I didn't know him well since our parents were divorced when we were very young. But we knew that he had done his military service in the Regiment of the Queen's Lancers, our paternal grandparents kept a picture of him in that regiment's dress uniform. We knew also that at the beginning of the 1940-1945 war, he had been mobilized (he was 30 years old) and later was taken prisoner and spend a few years in Germany. After his death my sister found in his belongings a little diary where he had recorded the events of the first few days of the war up until he and his companions were taken prisoner by the Germans, written in pencil in a neat regular handwriting, it had obviously been copied from another format (loose leaves, letters?). Perhaps it was written for the benefit of his parents.

This diary is not an account of guts and glory, but of the struggle of a soldier trying to survive amid the confusion and lack of leadership of that fateful month -of May 1940. Note that it is sometime difficult to figure out if the 'we' refers to his company unit, or only to him and his three friends.

May 5, (1940), reported to convoy and military reception service, at the Grenadiers barracks, rue des Pet its Cannes, Bruxelles.

May 11, 2 bombs fell on the bridge used by the Bruxelles-Ottignies trains, very little damages. A German plane was shot down on Avenue Louise. The I.N.R. station was bombed. A few parachutists alerts.

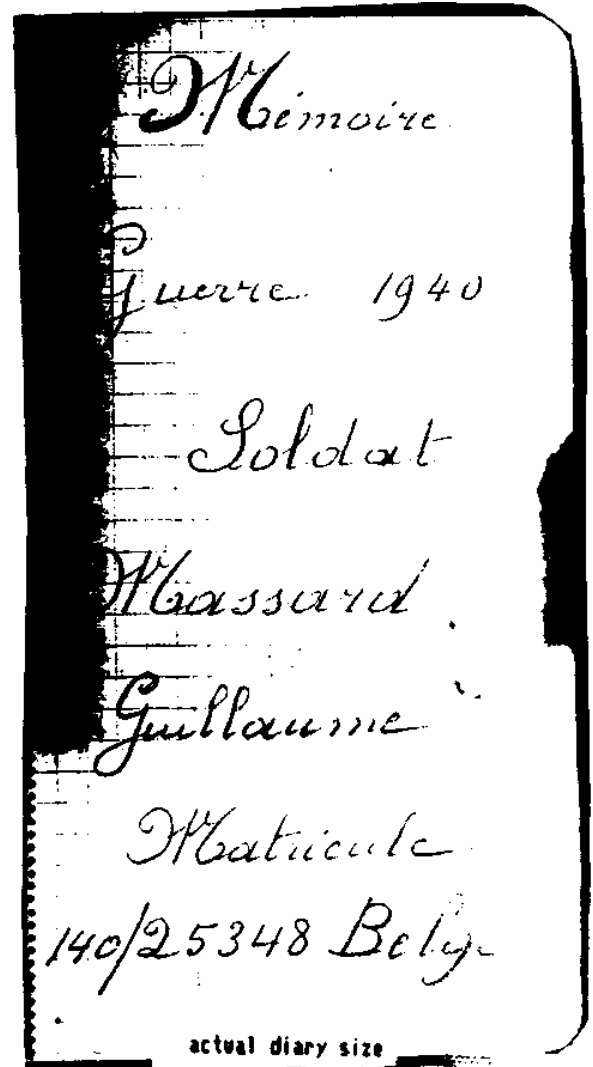
May 12, we board the train at the Midi station, (I see) acquaintances from Oupeye: Ninie HALLIN, Maria BOUILLE and Henri DUPUIS. German planes fly over the train, the D.C.A. chasses them, two are shot down. We are on our way to Ostende and Denderlues. The bridge above the railway was blown-up and we have to clear the way, that's 10 hrs. of work. Finally we can leave. At Courtrai the railway was destroyed by bombs, we have to spend the night in the train, (we) go thru Audenaerde to Ostende without incident.

May 14, enemi planes are aiming at the train station but miss, everything falls on the side or on surrounding houses, a few civilians are killed, and some are badly wounded. We have to leave the city because we have been sighted, we arrive at Middlekerke where we are very will received by the population. The (military) kitchen and supply trains have left us to fend for ourselves, but the people went out of their way to provide everyone of us with a good meal. We are spending the night in that city, a mine explodes 5km from the coast.

May 15, (we) left for La Panne, where we see a grand air fight between Canadian and German planes, after 15 minutes a German (plane) is



Guillaume MASSARD, 1910-1993
ca, 1930 during military service



(shot down) in the sea about 200 meters from the coast, 2 men are killed, the pilot said that he was French, which he spoke very well in fact, but his papers are German, after questioning, we had to escort him because the civilians were going to harm him, civilians from everywhere are blocking the way and only God knows where they are going, many cars are parked in the fields.

May 16, we are sleeping in the street with our bags and suitcases as pillows. The cold night is disturbed by the D.C.A. firing, In the morning, there is no way to obtain food, the civilian population is buying everything at inflated prizes, nothing is left. An acquaintance from Vivegnis, Mrs. DETALLE, told us that she left her husband in Gand (Ghent) where he had to report. A train CONS in and we have to embark, the civilians are pushed back and many receive blows while trying to board the convoy which is solely for soldiers and which is headed for Le Havre (France). We are at Addinkerke. We have been waiting for 14 hours at the train station because the station Master has not received the orders for our departure. Officers are no way to be found, they have abandoned us like so many who for 2 days have not ceased to pass by with their families, while we are many kilometers away (from our f Mi lies). We only have 2 officers with us, they too were called back (to active duty), they don't know what to do, because the others (career officers) didn't tell them, nor left them any instructions, maps, food coupons, we are really in a jam! DOURCY, one of the (remaining) lieutenants, gathers everyone and asks for our advises, we all rally around him.

May 12, we leave on foot leaving men behind to guard 3 wagons filled with our bags. Direction Calais (France), we are tired, and still have nothing to eat. Cars of all makes are abandoned on the roads, half filled suitcases most likely too heavy to carry are jettisoned in the high grass by the roadside. We are at Dunkerque (France), there has been some air attacks and there is no need to dig trenches since there are many (big) holes. The officers, a lieutenant and a 2nd lieutenant do all they can to find some food for us, but to no avail, since they are turned away and even called names "Boches du Nord" (Northern Fritz), 'go back to your country, it's because of you that our sons are fighting". One of us sees a beet silo, and soon

enough the whole company is on its way again, gingerly eating beets. Looking back we can see civilians continuing what we started...(eating beets). There are more than 32 kilometers to cover before reaching Calais. We stop and we sleep in the grass, but not much because of the passing traffic.

May 18, we are on our way to Calais where we arrive at 2:00PM. An officer goes to the garrison's place and explains his troops situation. The mayor-tells bakers to give us some bread, one bread per 5 men, that's all right. Two bombs fall next to the police station, 4 people are killed, one house destroyed, and all the windows of that (town) section can be found in the streets. We are sleeping at a grain merchant's place. even though he has 4 children, he still gives us some milk and some bread refusing to accept money for it. At night he leads us to a home made bunker where we spend a good night. When we wake up we have some hot coffee at 8:00AM. (May 19), under the leadership of a Navy Lieutenant, we have to go to Marquise only 32 kilometers way (20 miles)- we pass near an air field that suffered terribly from the bombardments, there might be 60 to 70 planes left. It's very hot, we are loosing many men from sickness and some from hunger. We arrived a 3:00PM, we each looked for a place to sleep, we are quite happy to find a little farm remotely located. There we find many Liegeois (inhabitants of Liege City or Liege Province), we sleep well in the straw. A young pregnant lady from Poulseur (Belgium) is refused some milk. Now we feel that if we don't get some food we are going to eat the chicken. We asked that our canteens be filled with milk, for the 4 of us that's about 4 liters it costs us 16 francs, that's all right, quickly we give 2 canteens to the lady, she cries and is at a loss of words to thank us, we don't accept money of course, but why is she crying? Some people explained to us that because she was far advanced in her pregnancy, and because of her forced walk and worries, a French doctor was called (to see her), he replied that he had better things to do than helping "Belgian cows", you can imagine our reply. At noon, cans of meat arrived with a few crackers. At 2:00 we leave for Boulogne (France), 24 kilometers more to go, the small unit leaves. After 3 hours of marching, we see cars and trucks coming from

the opposite direction, what's going on? Boulogne was taken and we cannot go thru, we are at Abbeville, what., shall we do? The lieutenant doesn't want to leave us and proposes that we go back to Marquise, we still have the empty space at the farm. Two men are on guard duty, if the information is correct we will spend the night there, if not we will leave right away.

We have a good night, and on May 20, in the morning, we leave for Wissant, small village next to the coast, a mere 12 kilometers. When we arrive, we find that the people are scared, they don't understand that the "Boches" (Fritz) have taken Boulogne, gasoline tanks are burning and a very dark smoke is descending everywhere. We find a baker, he has a lot of breads, but doesn't want Belgian money, so we threaten to trash his store, the lieutenant arrives with the mayor and every thing is settled. Bread costs 6 francs. We will stay for the whole day and maybe also for the night. We are told about a farm where we find many Walloons (Southern Belgians) who also found it (the farm), we rest well and the farmer's wife cooks us a good supper, she too has 4 sons at war, this costs us 12 francs for the 4 of us and we eat very well. One of us goes to the officer for the latest news and they are good, we sleep at Wissant.

May 21, we go to the main square with all of our luggage, surprise! The (rest of the) unit has left during the night at 3:30AM for Calais following the coast line. We each cut a good walking stick and start the 45 kilometers of travel. After walking 2 hours we come across men from our unit, they are fed up and are sitting on rocks bonding the road, we keep on going, it's unbelievable to see so much stuff abandoned, the civilians are quick to break and pilfer all. From afar we see Calais's towers. DE BORN proposes to eat, the 4 of us are hungry, (instead) we decide to keep on walking much to our luck because the coast's artillery starts firing at the motorized Germans who are bypassing Marquise and Wissant and are speeding down the country side. We see about 30 of them and some tanks too. We are in the line of fire, and I must assure you that we are not hungry anymore, we crawl on our knees and elbows for 2 kilometers. A very young Englishman is killed, a few feet away it's a civilian (killed), than again an Englishman (killed).

The P.M. and the machine guns are joining in, but the German tanks don't stop. Everywhere on the road, men, women, children are lying down and are not moving, only soldiers can go thru. We are close to Calais, we can walk now and can eat our piece of bread, it starts to rain and it rains all day. Calais' bridges have collapsed and we have to detour 4 kilometers to reach it. We are at Gravelines and rejoin the rest of our unit there, they had not been able to pass thru either. The lieutenant explained it was better to have abandoned 4 men than the whole company. The Navy Lieutenant has sneaked away, who was he anyway? Nobody knows. Some French soldiers tell us that their officers ran away when they were on guard duty, they left their uniforms behind and dressed like civilians. It was the same with us. We were to witness a horrible event never to be forgotten.

The bridge was still in place, the danger wasn't coming from that side, we rested on the grass so that we can get going very early, the officer wants to go back to Belgium.

May 22, at 5:00AM, our little troop is ready, but the bridge is barricaded on one side by pieces of wood and carts of all sorts because the Germans have been sighted near Dunkerque. The bridge is overloaded with civilians, most of them Belgians also returning to Belgium. There must have been 500-600 people, the officer probably alerted by the English, brought us to an embankment 300 meters from the bridge, it was good timing because 10 minutes later the English blew up the bridge without clearing (the people), all (the, people were thrown) in the water. So for us Belgians it was unbelievable, we could hear all sorts of cries, some were holding on to the riverbanks, others were spinning in the water, children carriages were carried away by the current. We are pinned, the German machine guns are placed on the other side, we cannot go without risking our lives, the English fire their field cannons and dirt falls back on us, we have to go thru a embankment in the country side like frogs, because the English are also firing at us, we go thru a canal and are in the water up to our knees, most of us throw our stuff in the water. The "Boches" see us and their machine guns began firing relentlessly, their magazines being reloaded very rapidly. We loose around 30 men.
Night is here and we

reach a small wood near the coast. We decide to spend the night under the cover of the branches. It's really very cold. During the night around 1:00AM, we see about 10 planes, and very soon there is firing from all sides, without knowing we were next to a French defense line that had been sighted. Shrapnel fell all over us, SOM are wounded but they are properly taken care of.

May 23, we all leave toward Dunkerke where we arrive at 10:30, we are hungry. The lieutenant not knowing what to do assembles us and dismisses us. The ferry-man is there, civilians pay up to 200 francs to pass, some throw their bicycles in the water, a few soldiers pass also, we are looking for some food, nobody wants to give us any, a bottle of beer costs 9 francs, we have 2 bottles for the 4 of us, it's better than nothing.. We follow the coast and see an isolated house. That's where we go, civilians have broken everything, there are 3 Spaniards in the little stable. "Franco no good" they tell us, we don't care. PURAYE looks everywhere and finds carrots in a sand pile, we loaded our pockets and our bags, the Spaniards are overjoyed, they eat raw onions and carrots as much as they can. We sleep there with a dozen of people who just arrived. Dunkerque and Calais are bombed and the English are not returning fire.

May 24, it's havoc, we are told of a farm in a small wooded area, there the French have abandoned a troop kitchen, trucks loaded with military uniforms, wine bottles, alcohol, bags of beans, we find cans of meat, that's all that's needed, we eat our heart content and we wait. Soldiers from various regiments come by, they are completely worn out. Everywhere the 'Bodies' are passing without much resistance, to tell the truth we haven't seen Englishmen and Frenchmen eager to fight. The 2 officers, who had stayed with us, arrive also with 8-10 soldiers, they tell us that there is nothing that can be done to escape, we have to resign ourselves, and sooner or later we will be taken prisoners. In fact, we see some motorized Germans going by, but they don't stop. We start walking and follow the coast, we pass a German defense line and they don't stop us, they know why because a little further away there is a group of Germans in a garage and that's where we are taken prisoners. We are lined up against a wall and we were all thinking that our time had come.

A German officer called to the 2 (Belgian) officers and shakes their hands and exchanges cigarettes, after a few minutes, the German officer whistles, for us it's a tragic moment, we huddle close to each other, 2 German soldiers come to meet their officer and salute the 2 Belgians (officers), torn and run back to the garage, are they gone for their guns? Mistake, 5 minutes later they come back not with their guns but with a big bucket filled with good soup, and each of us receives 2 canteens, we all laugh and eat like the starving people we were. We thought that we were going to be taken prisoners, but after 1/2hr. we formed a line - we were about 40 men, march! we were abt. 100 m. from a cafe. Boche officer hollers 'Halt' goes into the cafe and soon 2 women come out with beer bottles and sugar. We can hardly believe our eyes; we don't have to pay for any of this. The German gives a paper to our lieutenant and we are on our way toward the indicated place. It's there that 2 hours later we are really taken prisoners. We are at Calais' doors and the night of May 25th, we sleep alongside the road. In the morning we leave for Pont d'Arques and we see the sinking of a French boat by 15 German planes. We make tents with boards and branches, it's starting to rain and we are well protected. At noon we have some soup and a piece of meat. The field is filling up quickly with prisoners from everywhere. See Hubert RIGA, and the 2 HANNENS from Oupeye were also taken prisoners. We stay at Calais until the afternoon. Rumor has it that we are going to Belgium, and so are the gendarmes and the Dutch soldiers.

At 3:00PM, the Belgians leave, everyone wants to leave, I think we must be 7-8,000 Belgian soldiers. The officers leave on trucks and us on foot. We walked until 6:00PM without eating and arrive in a desolate place where we are supposed to sleep, wet from the rain that hasn't stopped. 3 machine guns are pointed toward us, the night is very cold; in the morning many are sick and cannot go on. We leave at 7:00AM to arrive at Drives around 12. The rain has stopped and the sun is out. We are given a little bit of soup in dirty containers, it doesn't smell good, but it's better than nothing. Our friend Jean PICART from Flemalle was shot, he was the father of 4 children, he was shot for trying to escape. We leave at 6, we enter Belgium, everyone is happy and we walk without stopping until 8:00pm that night. May 26, we have arrived at

Hesdin. We have traveled only 57 km in this weather, the storm lasted at least 5 hours. Many fell here and there unable to go on. We sleep in a field with poplar trees, water covers the grass, it's sad. Next morning Mar 27, the sick count is in the hundreds. We still have to go and are given a few crackers and we go toward Fievent, we have to travel 18km dead tired and starving. I have to leave the troops because of my feet and I have the luck to get on a truck. At Fievent we sleep in a spinning mill, I reserve some space for my 3 friends and is examined by the doctor because I have bloody feet. We are well fed, good soup and meat. Resting feels good.

Max 28, we leave for Beauraing, the 42 km are quickly covered since we are in Belgium. After 1 1/2 day spent there we leave, I see Albert who used to sleep at our place and little THOMASEN. Soon the train leaves, the wagons are boarded up, impossible to see outside, when it stops we are in Germany and not in Belgium, it's Max 30, we are going to the Trier (Treves) camp, there we see thousands of prisoners of all colors and regiments. We are well fed and stay there for 3 days. Meet Godfroid HENNINGS who asks to stay with us because he has no friends. June 5, we leave for Ludwisburg where we are divided into Walloon and Fleming groups to go work for 15 days - 1 month officers say....

Massard Pedigree Chart

Henri MASSAR > ca. 1650

x Petronille CHRINE

I

Henri MASSAR * 1683, Jupille x Pascale DERYS

I

Henri MASSAR » 1706, Wandre x Jeanne PIROTTE

I

Henri MASSARD » 1739, Wandre x Marie RENKIN

I

Henri MASSARD * 1774, Wandre x AilidBARTHOLOME

I

Dieudonne MASSARD « 181?, Wandre x Jeanne Catherine MOMMERS

I

Jean Guillaume MASSARD * 1849, Saive x Marie Ailx VIATOUR

I

Dieudonne MASSARD * 1881, Vivegnis x Emilie FRAIKIN

I

Guillaume MASSARD » 1910, Oupeye x Marguerite THONET <div.> x Francois* ROSENBERG (wid.)

ORDRE ROUGE DE BELGIQUE
ROOD KRUIS VAN BELGIË
ORDRE SANITAIRE

Wagon N° 8
Wagen N° 8
NOM Naassard
NAAM
Prénom Guillaume
Voornaam
Grade
Graad
DOMICILE
D
TRANSPORT Vervoer
HOSPITALISATION
HOSPITALISATIE

Stamps: 8705, 2 Juin 1918

Belgian Laces Vol15 #57
WALLOON EMIGRATION FROM SEMOIS TO INDIANA

De Semois en Indiana

published in French by Jean Ducat, (Outline submitted by Jean Ducat)

I EMIGRATION: WHY DID THE EMIGRANT ANCESTOR LEAVE.

There is emigration when :

1. The native region has become repulsive, this is called a push factor.
2. The immigration country turns out to be attractive, this is a pull factor.
3. There is already a link between both regions for instance:
 - a. information: letters from emigrated parents and/or friends.
 - b. regular means of transportation available between the two countries.

1. The native region has become Repulsive. "Push factors".

In the Province of Luxembourg, at the beginning of the 19th century, the living conditions were rather bad: socio-economic crisis; overpopulation; epidemics; unemployment; the shrinking of farmers' properties, due to the law that governs inheritances, hence the division and subdivision of the land to the many heirs (large families and each son inherits an equal part of the land. Moreover, they were faced with failed or unprofitable potato and cereal crops. This situation provoked a crisis and many people decided to leave in order to find somewhere else the resources which were now lacking in the Belgian province of Luxembourg and to find better living conditions. They were attracted to America, because of the favorable information about The New World, received from parents and/or friends who had already settled there.

2. America is the Attractive Country, "Pull factors"

The information received about America and the United States was very positive and encouraging, because it reflected excellent living conditions: fertile soil; excellent wheat crops; a climate similar to the European one; flourishing labor market; high pay; cheap land; low taxes and, finally, people could benefit from the advantages of democracy.

Moreover, Americans involved in commercial relations between Europe and the U.S. soon realized that the Belgian immigrants could be of good use to them. So they began to recruit in Europe via shipowners in Liverpool, Le Havre and Antwerpen.

3. Links between the Repulsive region and the Attractive Country.

The emigrants could leave on boats that were sailing regularly between Europe and the U.S. These same boats would bring information and news from the States, although the more reliable information were the letters of other emigrants parents and/or friends, pioneers who had already settled in the States. They praised the living conditions and the opportunities for the future, which attracted the Belgian emigrants.

Moreover, the American recruiting officers needed a labor force, so they sent letters to Europe, or organized recruiting visits to attract the Belgian emigrants, who had the reputation of being dependable and hard workers. But some of these recruiters were not afraid to take advantage of the people.

Belgian official circles began to worry about this mass emigration movement and of the fraud of some of the recruiters: should they, or not, prevent emigration? Eventually they reached a consensus in favor of a spontaneous emigration, alerting the population of the possible fraud in the promises of the recruiters, so as to protect prospective emigrants.

Money Problems:

Were did these emigrants find the money necessary to pay for the travel and settling expenses? The expenses comprised: purchase of the ticket and of an international passport, as well as the cost of travel overland in the Old as well as in the New World. Most of them sold their personal belongings and real estates.

The Emigrants: their Occupations and Families.

The occupations of the Belgian immigrants in the U.S. were, for the most part: day laborers, small farmers and (arm workers, lumberjacks, carpenters, bricklayers or blacksmiths.

The first emigration movement was mainly composed of entire families leaving Belgium together. The heads of households were mostly between 30 and 50 years old. Later more emigrants left alone, to return after a few months or a year, to get their families and bring them to the U.S.

The Voyage From Semois to the Mississippi.

The first emigrants left from Le Havre, France, and travelled by sailing ships. The average duration of the trip between Le Havre and New Orleans was about 57 days, and from Le Havre to New York, 53 days. As of 1845, they began to leave from Antwerp, Belgium.

Because of the bad hygienic conditions on the ship, the bad quality and/or the lack of food, fatal epidemics caused numerous emigrants to die during the crossing.

II. PARTNERS IN THE CREATION OF THE STATE OF INDIANA.

1. Why to The State of INDIANA ?

a. Reasons:

- situated between Lake Region and the Mississippi River => good for trade.
- mid 19th century: cheap plots of land and farms => good for agriculture => good living conditions.
- other Belgian families in the region.
- the emigrants arrived by boat on the Mississippi and Ohio Rivers, which was cheaper and quicker than by land from New York.
- interesting region.

b. Role of the Catholic Church:

- helped the emigrants to settle. (There were French speaking Priests)
- creation of parishes and schools.

c. Stages of settlement.

- landing
- purchase of a plot of land and a farm
- naturalization - legalization of their situation.

2. Foundation of Leopold.

a. 1837: year of first arrivals Belgian catholic families started to clear the forests to settle there, and a parish was established in forest, as confirmed by a first baptism in 1837.

b. 1837 to 1840: Belgian emigrants buy plots of land, build farms, first chapel and cemetery. Until 1842 the area was called Chapel or Chapel-Church.

c. 1840 to 1852:

- 1842 marked the charter of foundation of LEOPOLD, Perry County, STATE OF INDIANA.
- created to receive French speaking emigrants (Belgians and French).
- 100 plots of land were reserved for them.
- the name **LEOPOLD** was chosen to pay homage to LEOPOLD I, King of Belgium, because most of the settlers were from Belgium.
- 1847: Building of a new church, a school and the post office.

3. The Life.

- a. the pioneers were carpenters, lumberjacks, mechanics, farmers, workers.
- b. a strong solidarity was evident among the Belgians, and most of them married within their own group.
- c. some of their achievements were the establishment of a water supply system, with horse driven pump when the water was low. Construction of two sawmills, a flour mill, a road to the river and the establishment of a transportation company for the inland waterways (Mississippi and Ohio Rivers).
- d. 1854 disaster strikes, a typhus epidemics claims the life of many people. Very difficult years follow
- e. New Duties in the New Country:
 - military service as a consequence of naturalization: many Belgians served in the Civil War 1861-1865.
- f. Social Successes:
 - better living conditions than in the Province of Luxembourg.
 - every Belgian takes on a responsibility in everyday life through different occupations: they were teachers: lawyers; doctors; nurses; priests; nuns; civil servants; craftsmen; shopkeepers; military; etc.
- g. Ties with Belgium were not broken:
 - they maintained and nurtured their language, French and Walloon (dialect from southern Belgium, still used today, although mixed with English)
 - they maintained contacts with other Belgian colonies settled in the States, and with families and friends in Belgium. These often joined them and started family businesses that brought new life for all of them in the States.

III. THE BELGIAN FAMILIES of LEOPOLD - INDIANA.

The third chapter of this book gives us an alphabetical listing of the Belgian families involved in the creation of the area, with biographies - some even until 1967: ALBERT. ALLARD, AUBRY, BELL, BELVA, BIGONVILLE, BODART, BOLY, BOUILLON, CLAISSE/CLESSE, COLLARD, COLLIGNON, COLLIN, CROCHET, DAMIN, DARDENNE, DAUBY, DAZY, DELAISSE, DEOM, DEVILLEZ, DUCAT, DUPARQUE, DUPONT, ETIENNE, EVRARD, FANARD, FAYS, FLAMION, FOURY, FRANCOIS, GENET, GENLAIN, GEORGE, GILLARDIN, GOFFINET, GRAVE, GRINGOIRE, GUILLAUME, HANOUILLE, HARBAVILLE, HOULMONT, HUBERT, JACOB, JACQUES, KAUFMAN, KERGEN, FEYDER, LA GRANGE, LAMBERT, LAMPQUIN/LAMKIN, LANOTTE, LAURENT, LAVAUX, LECLERE, LEMAIRE, LEONARD, LONGLY, LOUIS, MARCHAL, MARCHAND, MARTIN, MASSON, MEUNIER, NAVIAUX, NICOLAY, PAUPORTE, PIERARD, PIERRE, PONSARD, REMY, RICHARD, ROGIER, SPIRLET, TASSIN, TIBESSART, THIRY.

THE WISCONSIN CORNER

Area News

Summer is gone and Fall is in full color in Wisconsin. We have already had a taste of the chill wintry winds and a bit of frost, so we know that snow is coming soon. It's time to sit down at the desk and put together all the genealogical material we collected during the summer.

The large group of Belgian visitors has returned home, very satisfied with their sojourn in the United States. Our Peninsula Belgian-American Club is starting to plan the trip for 1994. It will be the 50th Anniversary of the Liberation and we hope to witness some of the special events in Belgium.

Recently, promotional events for our Club were held at the Brussels Kermis and at one of the Malls in Green Bay. These are intended to make people aware of our organization and of their Belgian Heritage.

Belgian Emigrants - 16th of a Series.

The following departure lists were researched by Father Jean DUCAT in Belgium. Most of these people settled in Wisconsin. Birthplaces are given, if known. Some other information may be available from the writer of this column.

Ernage.

BASSINE Clement, born Ernage; his wife DACOSSE Marie-Therese, born Orbais; their daughter Marie-Therese; left 6 February 1856.

BERTRAND Joseph, born Ernage 1825; left April 1856.

BERTRAND Jean-Joseph, born Ernage; his wife DELHOUE Henriette, and son Francois Jean-Baptiste, born 1854; left 21 March 1856, to Illinois.

COCHART Dieudonne, brim Taveniere; his wife ANNOYE Julienne, born Ernage; their son Joseph, born 1854 Ernage, left 6 February 1856.

DEBAUCHE Jean-Joseph, born Ernage; his wife ANCISSE Marie-Therese and their son Nicolas Joseph, left 6 February 1856.

DEBOUCHE Isidore, born Ernage; his wife CRASBECK Charlotte, b. Vilteroux and their children Marie-Therese, Hippolyte, Gertude, Leonie-Eugenie, Marie-Flore, all born Ernage, left 1855.

DESTAIN Jean-Joseph, born Ernage, left 1856.

DHUY Jean-Joseph, born Ernage, left 1856.

DHUY Jean-Joseph, born 8 March 1818 Ernage; his wife BOUFFIOUX Marie-Francoise, born 25 Sept 1823 Ernage, and two sons Philippe and Jean-Joseph; left 1856.

DELHAUDE Jean-Baptiste, born 1792, Ernage; his wife DENAMUR Anne, born 1803, Ernage, and their children Marie, Jean-Joseph, Julienne and Jean-Baptiste; left 1856.

DELHAUDE Anne, born Ernage; left 1856.

ANNOYE Anne-Marie, born 12 July 1854, left 1856 to Illinois (?)

DINDUX Francois, born Tourinne; his wife GOGOT Marie-Therese, born Ernage, and their children Isidore, Marie-Therese, Josephine and Charles; left 1856.

DUPAIX Jean, bom Sombrefe, and DUPAIX Charles, born Golzinne; left 1856.

GUILLAUME Francois born Ernage; his wife DUPIERREUX Ursule; their children Joseph, Gustave and Marie-Therese, left 1856.

FERON Maximilien, his wife DUPIERREUX Marie-Therese and their children; Jean-Joseph, Pierre, Ursule, Maximilien, Emmanuel and Marie-Honorine; left 1856.

LABART Seraphin, born Ernage and his wife UNION Marie-Therese; left 1856.

QUINART Jean-Baptiste, born Sauveniere; his wife BOUFFIOULX, born Ernage and their children: Marie-Louise and Nestor-Joseph; left 1856.

ROUER Gillain; his wife STACHE Marie-Josephe; their children: Jean-Joseph, Josephine, Charles, Felice and Theodore, all born Ernage; left 1856.

STACHE Matthieu, born Ernage; left 1856.

Chastre

DELIRE Pierre Gilain, born 1829, Chastre; widower, left 12 February 1856 for Iowa and South Dakota

DELCHARLERIE Damien, born 1821 Villerox; left 1 February 1856.

HERBIGNIAUX Antoine, bom 1803, Chastre; his wife MIGNON Anne-Catherine, born 1805, Chastre; and children Antoine Jr, Marie-Therese and Justinien; left 27 April 1857.

DECELLE Clement, born 1831, Chastre; his wife DUROU Albine, born 1834 Cortil-Noirmont; and children: Joseph, Auguste and Sidonie; departure date unknown.

DURDU Marie-Therese, widow of DECELLE Guillaume, born 1797 Hevillers; and children Francois, Henriette and Flore
DECELLE; left 13 June 1856.

MIGNON Charles, born 1808 Chastre; his wife JONART Julienne, born 1811 Gentinnes; their children: Celestine, Louis, Marie-Joseph and Philomene; teft 29 March 1856.

MIGNON Norbert, bom 1817 Chastre, his wife LORENT Honorine, born 1820 Chastre; their children: Nicolas, Marie-Jeannine, Felicien and Jean-Joseph; left 29 March 1856.

(continued pg.58)

Belgian Laces Vol15 #57
TRACING THE WEST VIRGINIA-BELGIUM CONNECTION

By Mary Wade Burnside
Staff writer of The Charleston Gazette (8.25.93)

Belgium has given the world Peter Paul Rubens, Jean-Claude Van Damme, waffles and chocolate. But yet another contribution guided the journey of the Belgians to America, and to West Virginia : - glass .

At the turn of the century, American capitalists traveled to Belgium and convinced workers to emigrate to this country. Several moved to Indiana and Pennsylvania. Eventually, many of them, including the family of Rene Zabeau, found their way to Clarksburg, the former marble capital of the world and a major manufacturer of glass.

"I was an apprentice glass-cutter when I came to Clarksburg in 1941," said Zabeau, "I stayed a glass-cutter until 1961."

When he quit working for the Pittsburgh Plate Glass in Clarksburg, Zabeau did not retire to his porch and watch the sun set. Instead he served three terms in the state House of Delegates, became a public accountant, and later was elected vice president of the State Federation of Labor.

Like many Belgians, Zabeau is not one to rest on his laurels. Now, at age 77, he has taken on a new title: president of the Belgian American Heritage Society of West Virginia.

The group formed late last year in Clarksburg to celebrate the heritage of Belgium and the descendants who live in the state. "We want to perpetuate the tradition of the culture, the food and the memories of our ancestors," Zabeau said. "We also want to get into the genealogical area of tracing our ancestors and renew old acquaintances. We were a close-knit people and now there's no more factories (to facilitate the contacts.)

Glass factories also brought Belgians to the Charleston area. In fact, Belgians were instrumental in the founding of South Charleston. According to Fred Barkey, professor of labor history at West Virginia Graduate College, they had come to Lock Six south of Charleston to work at Banner Glass Co.

"Originally, the Banner came out of Indiana," Barkey said. "It was a cooperative, and in order to move, everybody had to kick in \$200 About one third of all the glass plants were cooperatives."

To give an idea of the Belgian presence in West Virginia, Barkey offers up a surprising statistic from the 1970 US Census, when West Virginia residents were asked if they had one or more parents born in another country.

"By that standard, the Belgians were the third largest ethnic group," Barkey said. "No 1 was Germans, No 2 was Italians, and then there were the Belgians!"

As a labor relations professor, Barkey's interest in Belgium lies in its glass-making. He even wrote a short book on the history of Belgians as glass-makers in the state, called . Cinderheads in the Hills. "The work is very hot, in the thousands of degrees," Barkey wrote. "They say it's so hot that if you worked there many years, your head turned to cinder. That was the name they called themselves."

Another name they used for their ancestors was "Walloon", after the French-speaking section of

Belgium from which their families had emigrated. "The other section is the Flemish section, where they speak Dutch," said Paul Bastin whose glass-cutter father moved from Belgium to Clarksburg in the early 1900's.

Like Zabeau, Bastin and his father cut glass for window panes. The other major job in the industry was glass-blowing, a duty that became nearly extinct in the 1920s with the event of automation.

"I knew some glass-blowers, but the glass-blowing was ahead of my time," Bastin said. "The machine process took over in the late '20s or early '30s, and I didn't graduate from high school until 1938."

According to Zabeau, glass-making originated in Venice, but the craft eventually moved to Belgium. "The Belgians were always very industrious," he said. "They lived their lives very frugally. They were very artistic too. In the old days, making glass by hand was quite an art."

After automation began taking many of the glass-making jobs, Pittsburgh Plate Glass finally closed down In 1974. Instead of weeping over the loss of a craft and a lifestyle, however, the Belgian-Americans quickly bounced back. Bastin became an auctioneer and established a water business.

"The amazing thing that I remember was that when Pittsburgh Plate Glass closed down, 1200 men were laid off," Bastin said. "But the glass-cutters were ambitious people. Within a year after the 1200 were laid off, 1000 were at work somewhere else"

When the Belgian Heritage Society of West Virginia held its first meeting in Clarksburg, Zabeau discovered just how many people still felt a connection with Belgium and also with glass-making. About 180 people showed up from 72 different families.

"The funniest thing is when we compared the way we were raised and how similar we are (as a result)," Zabeau said. "We learned respect from our parents and grandparents, and we just now realized how good they were. It's not necessarily how wealthy we are. The real wealth is in the relationship." For more information, call Zabeau at 624-4464

WELCOME NEW MEMBERS

- 477. AUCREMANNE-STONEKING Joanna
- 478. DUMONT-GILLESPIE Virginia
- 479. VAN HEE Claude
- 480. DUMONT John W.
- 481. LESCOUHIER Dominick H.
- 483. FRENCH Jean
- 484. DUMONT Edgar A. Jr.
- 485. STROHL Joseph

Note to our New Members: first of all WELCOME! Your membership has been credited to 1993, and you have received all four newsletters for the year. So, a little reminder: 1994 Memberships are due now.

Belgian Laces Vol15 #57
BELGIAN-AMERICAN HERITAGE SOCIETY of WEST VIRGINIA

by Rene Zabeau

On July 25 the Belgian-American Heritage Society of West Virginia held its first Belgian National Holiday picnic. It was an idea) Sunday afternoon. The weather was great and we enjoyed a fantastic turnout!

The picnic was a great success, considering we are not quite one year old as an organized group! There were about 182 adults and 39 children present.

The Society furnished the meat, soft drinks, condiments, etc. Each family unit brought at least one casserole of vegetables, salads, *votilaes* (Belgian meat balls), several other Belgian dishes. Our trustee Mr Francis Mayer furnished kegs of cold beer.

Our guests of honor were Mrs. Monique Cecil, assistant Delegate to the Walloon region of Belgium, and her husband Robert , representing the Belgian Embassy of Washington D.C.

For the children there were games of all sorts. Music was played all through the event. Most everyone present won a prize of some sort, but we made sure that all the children went home with some souvenir of the event.

The huge picnic shelter was decorated in Belgium's colors: black, gold and red and over one hundred Belgian flags surrounded the shelter. It was indeed a festive sight, admired by all.

Joe Aucremanne, one of the founders of the Society, was in charge of the large outdoor grill and turned out the hot dogs and the hamburgers like a pro. He was ably assisted by Olie Bastin and others.

Mrs. **Dorothy Mayer**, one of the Society's finest cooks, baked a huge birthday cake in the form of the Belgian flag,

and colored in black, gold and red. The representative of the Belgian Embassy, Monique Cecil cut the cake. ALL the picnickers enjoyed a piece of it!

We had also planned (and hoped) to play Bingo, calling the numbers out in French until our guests would become really confused. But unfortunately, we ran out of time ... too bad.

All the members of the picnic committee did a beautiful job and worked very hard to make this first ever Belgian National Holiday picnic a success, one that will always be remembered.

On that same day, July 25, in Jumet, Hainaut, Belgium, they were celebrating the Marche de'l Madeleine. We remembered them during the picnic, because that is the place of origin of 95% of those attending. Their ancestors left that area so many years ago!

If possible, we plan to make this Belgian National Holiday Picnic an annual affair. So, don't miss the announcements for July 21 st(ish) 1994! -

In the meantime we plan to have an old-fashioned Belgian Christmas party on December 12, at 2 pm. For further details of place etc. , write to Rene V. Zabeau 223 S. Maple Ave. Clarksburg, W.Va 26301.

Nov. 17-May 1994 Washington DC. Leo Belgicus: The Dutch and Flemish World, 1500-1800

Exhibition of maps . Library of Congress. Info: call (202) 333-6900

December 12. 2 pm. Old fashioned Belgian Christmas Party organized by the Belgian-American Society of West Virginia. For further details: Rene Zabeau 223 S. Maple Ave Clarksburg, W.VA 26301

EVENTS of INTEREST

Exhibition Sacred Encounters update. Father De Smet and the Indians of the Rocky Mountain West opens November 16 at the Vancouver Museum and Planetarium in Vancouver, British Columbia. Following is the tour schedule . Mark your calendars!

Nov 16 - March 13 : Vancouver BC: Vancouver Museum and Planetarium

April 23- August 21 : Kansas City, MO: Kansas City Museum, Rockhurst College

Oct 8-Jan 8 1995: Los Angeles, CA: Natural History Museum of LA.

March 18-June 20: Indianapolis, IN: Eiteljorg Museum of American Indian and Western Art

A 200 page, full color exhibition catalog is now available in soft (\$24.95) or hard cover (\$49.95) editions + \$3 postage. Order from: University of Oklahoma Press 1005 Asp - Norman, Ok 73019 For more information contact: The De Smet Project W. S. U., Pullman, WA 99164-3622

Until Dec 6 , Washington DC. *The Treasures and Pleasures of Belgium Series* of illustrated lectures at the Smithsonian Resident Associate Program :

Nov 15 : Happy Birthday.. Adolphe Sax - Lecture / Recital by James Houlik

Nov 22 : Antwerp: City of Renaissance Glory and Contemporary Style: by Frederique Raeymaekers

Nov 29 : The Magic of Magritte: by Robin Ptacek.

Until Jan 2, 94 Boston, MA The Age of Rubens at the Boston Museum of Fine Arts. Boston Museum of Fine Arts (617) 267 9300.

Jan 4 - Feb 20 Cleveland, OH Flemish Drawings in the Age of Rubens Cleveland Museum of Arts. More info from Ms. K.Ferguson (216) 421-7340

Jan 15-March 5 Tampa, FL The Belgian Accent modern and contemporary Artists. USF Museum of Contemporary Art.

Feb 4 - Apr 24 Toledo, OH The Age of Rubens at the Toledo Museum of Arts.

Through Feb. 6 Boston MA. Rubens, Bellange, Rembrandt: European Graphic Art 1580-1660 Boston Museum of Fine Arts.

FROM & TO FROM & TO FROM & TO

From Della Clabots: another Great Belgian-American . (born in this country) is Curly Lambeau, who founded the Green Bay Packers football team. He was known as the "Belicose Belgian" as he was pretty feisty. He was featured on a special local TV program (or was it Wisconsin Public TV?) . I believe his family came from Grez Doiceau. I remember seeing the name "Lambeau" on the WW II memorial there.

From Lois Carter : This evening I have been reading your latest issue of Belgian Laces (93.3) and felt that I just had to get in touch with you! ...Such history! I have learned more than I could have believed possible in just one page!... It makes me feel patriotic and I'm an American Swede, for Pete's sake!! With the help of Don, we'll make a Belgian out of you yet, Lois! Thanks for a delightful letter, and your invitation; we may well take you up on it, some day!

From Dorothy Lutomski : I too was incensed at the brevity of the media reports (re. the death of King Baudouin I). A small 2" item when the King died, and another small item when King Albert II took the throne. (...) It is with deep regret that, not only the people in Belgium mourn, but also the Belgians who are descended from the immigrants, especially in Wisconsin, where there are so many of us. - Your account of his life was most interesting...

Thank you !

To Sylvere Van Daele we received your letter with the interesting information as supplement to your article published in Belgian Laces 93.3 *An Illegitimate Ancestor in your Chart?*. Due to lack of space this time we will have to postpone publication until our February issue. Thank you for your continued support!

From the Office of the Governor of Illinois :

Governor Jim Edgar paid tribute to the Belgian Americans in Illinois to mark the recent staging of a Belgian American cultural display at the James Thompson Center.

In a letter of greeting, Governor Edgar commended the Belgian American community for its contributions to Illinois. Coordinators of the display are Marc and Nancy Van Camp, proprietors of Benelux Imports, Ltd. in cooperation with the Belgian Consulate.

To Rene Zabeau : Thank you for the report on the Belgian National Holiday Picnic and the newspaper release. You will find both of them reprinted in this issue.

Congratulations on the success with the activities in your area! It sounds like you have quite an enthusiastic group in West Virginia. Several of the new members listed in this issue are direct results of your efforts to keep the Belgian heritage alive in the descendants of the immigrants. Keep up the good work, Rene! Could you please ask for more details from those members, who would like to see the format of Belgian Laces changed "like other small magazines". What do they mean by this?

In this issue we publish a survey which will give everybody a chance to comment and to make suggestions. Of course, we hope our membership realizes the limitations of our budget: the \$12 membership fee narrowly covers the direct costs of postage, correspondence, printing, purchases for our library, etc., etc.. Our office equipment is bought and operated with our personal funds, and nobody draws a salary for the heavy demand on time and energy that goes into the smooth operation of our organization and the editing of its quarterly. Eastern Oregon is not an area of heavy Belgian emigration, we therefore do most of the work ourselves and encounter no interest in the business community to advertise in our quarterly, because it reaches only a very limited public in this region.

To Howard Thomas: Thank you, dear friend, for your continued support and interest in the well being of the organization. We also thank you for the French Assistant software you sent us recently: a computer program, IBM compatible , with complete verb conjugations, bilingual dictionaries etc. etc.. We have added this very valuable tool to the holdings of The Belgian Researchers.

We hope you are completely recovered from your health problems, and that you will be able to start the Winter months with a strong resistance to fend off all flu bugs and the like. Did you get your flu shots, Mister Thomas, like the doctor recommends...?

To Guido Dutry; Director of Vlamingen in de Wereld, Mechelen, Belgium - we are flattered by your friendly comments on the quality and information gleaned from Belgian Laces. It is gratifying to learn that in Belgium too, our readers are interested

QUERIES ... QUERIES ... QUERIES...

93.231 Would appreciate any information about the following family names, all from the area of Merbes Ste. Marie, Hainaut. Belgium : CARLIER, PARADIS, PELAGIE, MEUNIER, MILCAMPS, WIERY. S.M. Winters, 608 Jackson Way, Carson City, NV 89701

93.232 - NIAS - ALBERTI: Maurice Nias married Amalie Alberti!, one of five sisters of Sidney Alberti, April 25 1890 in Koblenz, Germany. Maurice was born December 4, 1858 in Brussels, Belgium; son of E. Sackje Nias and Henrietta Lazar. According to available records, Sackje was approximately 72 years old in 1890. Amalie and Maurice were both Jewish. There are known descendants in the United States of Rosa Helena Alberti Lamm, younger sister of Amalie. We are looking for descendants of Amalie Alberti Nias in Europe or the States. - Write to this office, please.

93.233 - Searching for the descendants of **Louis Bajot** and **Elisabeth Chaffette**, they emigrated to the US in 1884 with their son Pierre Nicholas. Louis and Elisabeth were found in the US 1910 census of Rosstownship, Che«kee County, KA. Write to M. Gaudette, 8 Wyckoff Ave. Holyoke, MA. 01040

Raymond Jean Baptiste Gossens' youth

The following is an early life-story of Raymond Jean Baptiste Gossens as told to his wife June Oagle Gossens.

I was born in Gilly, Belgium, on August 11, 1908. My parents were A licit and Jon (Jean) Baptiste Gossens. Gilly is a suburb of Charleroi.

I remember playing with my brother Art (Arthur Jean Baptiste, b. 27 June 1907) and a couple of other children in an old glass factory. Once we were up two floors when I backed up and fell through an opening. My fall was broken by hitting the edge of the first floor's concrete ceiling. I was hurt very badly!

I remember that the teachers in school sometimes let the kids out early to catch flying ants for them, to go fishing for trout. Some rich people lived in large estates, and gave sometimes permission to fish in their ponds. Art and I didn't like to go to school .. I took a few piano lessons.

This was all before the first big war .. Belgium had officially declared neutrality, but a war looked more and more possible. My grandparents Floriant Sr. and Prudence Berger had come from America to escort our family to Wyoming, where they lived with three of their other children (my mother's sister and two of her brothers) : Aunt Florence Berger Latinis, Uncles Florient Jr. and Walter (Voltaire) Berger. Our emigration to America would however be delayed for quite some time , because in August 1914 Germany declared war on Belgium ! My father probably had already been mobilized in the Belgian Army, because when the German troops approached, I remember hiding under a bunch of tiles in a tile factory with my mother and my brother Art. The Germans pushed the Belgian army toward France and through my home-town.

I remember Art and I sneaking out and milking cows, that the Germans had stolen. Once we were caught by a German officer, but he turned us loose, because he said he had kids at home too

I remember also that we ate a lot of sauerkraut those days, but I don't know why ...

On the battlefield they used gas bombs and my dad had been gassed. He suffered from this for the rest of his life. After this he was taken prisoner of war and was in a prison camp in Germany for 2 years. He refused to work for the Germans and they whipped him for this. The marks of the whip on his back were visible until his death. - With six other prisoners he killed some guards at the prison camp and escaped ...

I remember his homecoming! He had to go in hiding until the end of the war. The Belgian army was fighting in France then and there was no way for him to join them without being captured again by the Germans.

I remember the big guns bombarding ... big, long-range guns, which probably could shoot a distance of 15 miles. I saw wounded horses being taken along with the German troops for food.

I remember how happy we all were when the Americans came, and how the American soldiers threw gum to us kids. I remember also how the kids had fun looking for unexploded shells, removing the fuses and lighting them ... I remember the first German air planes flying overhead .

On November 11, 1918 the war was over. In the meantime my grandfather had passed away as well as my great grandparents (my mother's grandparents), who were quite old

and had suffered from dysentery because of the poor quality or lack of food. I remember they lived in a large house and were well to do.

In their basement they had trunks. In those trunks my mother discovered bonds, which she cashed and used to pay our way to America! Although it took some time before we obtained our visas, we finally left Belgium in July 1919. - Most of us were quite seasick during the crossing of the Atlantic Ocean, especially my mother Alice.

I remember my family arriving at Ellis Island, the "holding place" for all immigrants to the United States. We were there for-ten days, receiving medical exams and vaccinations. I was terrified when the doctor gave my father an eye exam! It looked as if my father's eyes were taken out of their sockets!

In August 1919, we took the train west from New York City to Kirby, WY. On this train ride I ate my very first banana! In Kirby , my Uncle Alphonse Latinis waited for us with his Model T Ford to take us to Gebo, WY. I remember especially the prairie dogs along the road . Gebo itself looked like a nice town, but so very different from the city of Gilly, which had large brick houses along paved roads, rich people, street cars, coal mines and a glass factory, which was closed and where I had fallen through the opening onto a concrete slab, and hurt myself severely.

Dad had a house and a job waiting for him in Gebo. There were nice houses in Gebo, but lots of people lived in tarpaper shacks that they had built themselves until the coal company could build decent houses for them. Having worked in the coal mines in Belgium, my father started working in the mine right away.

Art and I started school in September. Since we could not speak English, we had to start in the first grade, but we soon advanced. I was in the 4th grade by spring!. Arithmetic was easy for us, because that is the same in any language. When I was 14, I too worked in the coal mines. Being short I worked the pick in four feet tunnels. I hated it!

I graduated from the 8th grade in Winchester (Chatham), where I lived with and worked for a family named Lily (who made moonshine ..)

When I was 15 my mother died of cancer. After this my father took us, Art and myself, to Pennsylvania where there were some other Gossens. There my father worked in a box factory, and Art and I went to the movies for ten cents each!

When I was 16 the three of us went to Hyattville and camped. In the meantime my father had acquired a car but didn't know how to drive it yet. So he practiced in the camp . Not knowing how to stop the car, he yelled "Took out boys, here I come!" and he drove right through the tent. We thought that was very funny....

When my Dad and Art returned to Gebo, to work in the coal mines again, I stayed, got a job on a ranch and never returned to the mines.

So far for the story of Raymond Jean Baptiste Gossens. I, June Doyle, lived in Hyattsville and met Raymond when I was 18 and he 22. We were married 2 years later on 22 April, 1933. Raymond Gossens died last December in Worland, Wyoming

RECIPES – RECIPES -- RECIPES

As promised, in this issue we will concentrate on Belgian Baking. For this purpose I have consulted numerous Belgian cookbooks, which unfortunately give all the ingredients in grams and kilos, rather than in pounds or in cups and spoons. I must confess that I did not try out all the converted recipes. But I trust that you are experienced cooks and bakers and can make the necessary adjustments in case there would be a slight problem. Another fact to keep in mind is, that the flour used in Belgium, is usually made of hard wheat, which gives the products a different texture. Most health food stores carry hard wheat flour. Please, keep me informed of your successes!!

By general request we reprint the recipe for Gaieties or Lukken. These little delicacies are THE traditional cookie all over Belgium at the Holiday season. By the way, if you don't have a "Lukijzer", or the waffle iron needed for the baking of these delicious cookies, In the Gazette van Detroit there is an advertiser who carries them Werbrouck's Market 25404 Harper, St. Clair Shores MI.- Phone 777-1825

GALETTES/LUKKEN

2 1/2 cups flour
2 cups fine granulated sugar
1 tsp vanilla extract or
3 pck. vanilla sugar 5 well beaten eggs
2 cups butter (melted and cooled)
a little salt

Mix (bur, sugar and salt (and event, vanilla sugar) in a deep bowl. Make a well; add the beaten eggs and gradually work them into the flour; add the butter, work the dough until it is satiny and homogeneous. Let the dough rest in the refrigerator for at least two hours. If you want round galettes, roll the dough in little balls of about 1 inch diameter. If you prefer oblong galettes, roll the dough in little sausages. Bake in the galette/lukken iron until nicely browned.

This next recipe is another Belgian standby ... every child remembers the four-o'clock after school-snack of Kramiek and hot chocolate! The amount of raisins used varies from one baker to another. A favorite expression in Belgium, in case there are not enough raisins present to one's fancy : "I'll have to take the bicycle to get from one raisin to another...."

KRAMIEK / CRAMK3UE / Raisin BREAD.

2 ¼ pounds flour
1 pck. dry or compressed yeast
2 cups milk
about ½ pound raisins 12 Tbsp. butter (1 ½ cubes)
2 Tbsp. sugar
3 eggs well beaten
pinch of salt.

Make a well in the flour, pour in 1 1/2 cup of luke warm milk in which you will soften the yeast.

When the yeast Is softened , mix some of the flour little by little into the yeast/milk mixture adding the rest of the milk a little at a time until you obtain a soft dough (not all the flour will be used!) Cover the dough

with the rest of the flour. Cover the bowl with a towel and let it rest In a warm spot until the flour covering the dough is deeply cracked. Rework the dough adding the eggs, the pinch of salt and the sugar. Knead the dough for 10 to 15 minutes mixing in the rest of the flour until the dough is satiny and does not stick to your hands anymore. Now add the butter and knead firmly, throwing the dough forcefully into the bowl several times. Gently flour the dough, cover and let rest for one hour Punch down, and knead in the raisins (which have been washed, or better yet, soaked in luke warm water for about 30 minutes and towel-dried). Shape in nice loaves, or put in well buttered and floured loaf pans (do not fill more than half full) Glaze the dough with a mixture of 2 Tbsp. milk plus 1 Tbsp. sugar or with a beaten egg. Cover and let rise until doubled in size.

Bake in a 400 degree pre-heated oven. After 10 minutes, turn down the heat to about 350 and continue baking for another 40 minutes. Do not open the oven during this process. - The Kramiek is done, when it pulls away from the sides of the form, and/or when it sounds hollow when tapped gently.

A popular Brussels' variant to the Cramique is the Craquelin. It was our family's favorite Sunday breakfast treat, before we left the country.

CRAQUELIN

1 pound 2 oz. flour
1 pck. yeast (softened in some of the luke warm milk)
1 ½ cups luke warm milk
1 Tbsp. granulated sugar
½ pound sugar cubes or candied sugar
1 cube butter (8 Tbsp)
1 egg
pinch of salt.

Mix 1 pound of flour with the granulated sugar and the salt. Add the softened yeast and work the dough for about 10 minutes, until the dough is not sticking anymore. Turn out the dough in a buttered bowl and let it rest for 20 minutes.

Mix the butter with the rest of the flour and add to the rested dough, knead well.

Break the sugar cubes or the candied sugar in small pieces and push it all over into the dough. Shape into a ball and place on a well buttered cookie sheet. Cover and let rise in a warm spot for about 1 hour, or until the dough has doubled in volume. Brush the dough with a beaten egg. Place and bake in a preheated oven at 425 degrees for 5 minutes, turn down the heat to 300 or 325 for another 40 minutes. Avoid opening the oven door during the baking. Serve with good unsalted butter, some homemade jelly and a cup of strong Belgian coffee.... Ohhhhh!

BÛCHE DE NOEL - CHRISTMAS LOG Cake:

4 eggs separated + 2 egg yolks

¼ cup + 2 Tbsp (80 g) sugar

Grated peel 1/2 lemon

¾ cup (80 g) all-purpose flour sifted

Filling & Topping:

12 oz (350 g) semisweet chocolate

1 cup (225 g) butter - softened

Generous cup (125 g) powdered sugar sifted

2 Tbsp instant coffee

1 Tbsp rum

3 candied cherries

slivered roasted almonds

Preheat oven to 425 F. Line a 15-1/2x 10-1/2 cake pan with waxed paper; butter the paper.

Cake: beat the 6 egg yolks with one Tbsp sugar and the lemon peel in a medium bowl until pale and creamy. Beat the egg whites until stiff; fold in the remaining sugar. Fold egg white mixture into egg yolk mixture. Carefully fold flour into egg mixture. Spread the batter evenly in prepared cake pan. Bake 8 to 10 minutes or until a wooden pick inserted in center comes out clean. Sprinkle a clean cloth towel with sugar. Turn out the cake onto the cloth towel; peel off lining paper; trim cake edges. Cover cake with a clean piece of waxed paper; carefully roll up cake with the help of the cloth towel, keeping waxed paper inside. Cool on rack.

Filling & Topping, melt chocolate in a double boiler over low heat. Spread about a fourth of the chocolate thinly over waxed paper; let set. - Let the remaining melted chocolate cool. Cream the butter and the powdered sugar in a medium bowl until pale and fluffy. Reserve 3 Tbsp of butter cream. Beat the cooled chocolate, the instant coffee and the rum into the remaining butter cream. Carefully unroll cooled cake over the cake; spread 2/3 of the butter cream over the cake. Roll up again. Using a pastry bag fitted with a

fluted nozzle, pipe remaining chocolate butter cream along the length of the cake in long lines. Using a warmed knife, cut out small leaves from the thin sheet of chocolate. Decorate the log with reserved butter cream, halved candied cherries and almonds. Cut a slice from the cake and place it against one side of the "log" to make a short "branch".

TARTE AU RIZ de VERVIERS (Rice tart) (Use a regular sweet roll recipe for this crust) For the filling.

1 ¼ pound rice

1 quart whole milk (or extra rich if desired)

8 Tbsp sugar

3 eggs separated

pinch of cinnamon and one of salt

4 macaroons (optional)

Wash the rice thoroughly. Bring milk to a boil: add the sugar, the salt and the rice. Turn the heat to low and simmer, stirring regularly. When the rice has absorbed all the milk, let it cool; incorporate the egg yolks and the cinnamon, stirring well to obtain a nicely homogeneous mass. Beat the egg whites until stiff and fold into the rice. Crush the macaroons, mix half of the crumbs into the rice filling, the other half will be sprinkled over the tarte just before baking. - Roll out the sweet roll dough as thinly as possible and spread in a buttered pie pan. Cover with the rice mixture and bake in a warm oven (375-400 degree) for 30 minutes.

SUIKERTAART (Sugar tart - cake)

3 Tbsp. sugar

1 Tbsp. granulated yeast

1 cup luke warm water

2 eggs

pinch of salt

5 Tbsp butter

½ pound + 1/4 cup flour

2 Tbsp sour cream

Soften the yeast in the water and 2 Tbsp of the sugar. Cover and let rest for 30 minutes. Beat the whole eggs. Melt the butter. Make a well in the flour and pour in the yeast mixture, the eggs and the butter. Add a pinch of salt. Work the dough until it is satiny and soft. Butter a tart form (or pie pan). Pour in the dough making sure it is well spread out. Put in a draft free place and let rise for at least two hours. Sprinkle the rest of the sugar over the tart. Bake in a preheated 400 degree oven for 15 minutes. Cover with the sour cream and return to the tart to the oven until the top is nicely browned (it will be like a brown glaze). Serve luke warm.

TARTE AU MATON (Maton: a type of cheese)

For the crust: Pate Brisee

½ pound + 1/4 cup flour (250 gr.)

¼ pound butter

½ cup water

pinch of salt

For the "Maton"

1 quart milk

1 cup buttermilk

½ cup sugar

3 eggs separated

2 Tbsp finely ground almonds

Note: this recipe should be started the day before serving!

The Maton: Bring the milk to a boil. Add the buttermilk. The milk will curdle. Pass through a fine sieve or a cheese cloth. This is the maton. Let it rest overnight. The next day add the sugar, the egg yolks, the

ground up almonds, then the beaten egg whites and mix thoroughly.

The crust : Using all the ingredients listed above, prepare the dough like for a regular pie crust. Divide the dough in two parts; roll out to about 1/8 inch thick and arrange one part in a buttered pie pan. Fill with the maton. Cover with the other part of the rolled-out dough. Decorate with some vents in the top crust. Bake 15 min. in a warm oven (375 - 400), turn the heat down to 350 - 325 and continue baking another 15 minutes. Turn the heat back up to 375-400 and finish baking for 5 more minutes. The top crust should be nicely browned.

VLAAI - TARTE au FLAN

Interesting etymology: the name comes probably from medieval Latin: flanto, flato etc. In German: Fladen, Italian: fladone, Swedish: flatkaka. Came into Flemish and French probably from Swedish (during the Viking invasions ?) and English: flat, Danish: flad, meaning broad, flat, related to "plat" as in "platte land" (flat land = low land - Netherlands)

For the filling:

5 eggs separated

3/4 cup powdered sugar

1 quart whole milk

1/2 cup flour

Same crust as above. Enough dough for two tarts.

Cream the egg yolks with the sugar. Add the milk. Gradually add the flour. Beat the egg whites stiff and fold in delicately.

Roll out the dough to not more than 1/8 inch, arrange in a buttered pie pan, pour in the egg mixture (should reach the rim of the pie) and bake in a preheated 375-400 oven for about 30 minutes. The top of the vlaai/ tarte au flan will be a deep brown because the bottom crust bakes slower than the filling. So, don't panic! Let cool and invert the vlaai on a cooling rack, turn over the cooling rack and sprinkle with some powdered sugar through the circled design of the rack for decoration. Carefully remove the cooling rack and serve with a cup of good strong coffee!

"LOST MONDAY" SAUSAGE BREAD

Lefs break away now from Holiday-baking and look at an other very old tradition, that was customary not only in Belgium but in the Netherlands, France and Germany as well. "Lost Monday" is celebrated on the second Monday of

the New Year. It is a day of merrymaking, which is known by different names in different areas. In France it's 'Lundi Perdu' whereas in Germany it is a "Blue Monday": "Blauer Montag" In old Flemish chronicles it is also referred to as "Raes maandag" (from razen loud, noisy) In The Netherlands it was known under the name "Koppor maandag" (from koooren - to celebrate a happy event; or a kooer - a joyful

party) - (These "wisdoms" from P. Weiland's Nederduits Letterkundia Woordenboek printed in Antwerpen, 1845) According to tradition on that day one should eat "Worstebrood" - or sausage bread. We thank Kristlne Smeta for sharing this recipe with us.

WORSTEBROOD

(It is recommended to set out all the ingredients for the dough about 6 hours before using, so that all obtain a uniform temperature, which guarantees a nice homogeneous dough.)

This dough is similar to

For the dough:

1 ¼ pound flour

1 cup water

1 pkg. yeast

1 egg

2 oz. lard + ¾ pound butter

pinch salt

For the stuffing: 1 Lb hamburger; max.20% fat, 1 egg, slice of white bread, soaked in luke warm milk and squeezed dry

1 onion finely chopped (optional)

a few grindings of nutmeg

2 tsp lemon juice

salt & pepper to taste

parsley

a little extra flour

croissant dough.

For 10 pieces:

Prepare the hamburger meat as you would for meat balls; divide it in 10 equal portions and sprinkle with the extra flour. Roll the portions into little sausages and put aside for 1 hour in the refrigerator. Make a nice full-bodied yeast dough with the dough ingredients, omit the butter! - Let the dough rest in the refrigerator for 15 min.

Roll out the dough into a rectangular shape; using 1/4 of the butter, butter 2/3 of the dough and fold the part without the butter over 1/3 of the dough; fold the buttered 1/3 over the first fold = three layers dough, 2 layers butter. Roll out. Repeat the folding and buttering (using 1/4 more of the butter) Let rest 15 min. in the refrigerator. After this repeat the whole procedure once more. Let rest 15 min. Now roll out the dough into a rectangle 16 x 9.5 inches. Cut the sides straight and cut the dough into 10 equal parts Put one of the previously prepared sausages on each piece of dough and roll this around the meat Arrange the prepared rolls, seam down, on a buttered cookie sheet, brush lightly with some water, cover with foil and let rise for 1 hour. Brush again with some water and bake in a hot oven (425 degree) for 20 minutes. Serve warm with a good glass of beer'

Op Verloren Maandag Sapertoot eet iedre Sinjoor, klein of groot een warm Worstebrood!

On Lost Monday, fiddledeedold every Sinjoor, young or old eats a warm "Worstebrood"

"Sinjoor" nickname for the inhabitants of Antwerpen)